AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings of claims in the application:

LISTING OF CLAIMS:

1. (currently amended) A process for the preparation of a nutritive preparation based on vegetable matter or a vegetarian nutritive preparation, characterized in that comprising:

mixing and heating at an elevated temperature textured soy protein, psyllium https://doi.org/10.1016/j.mixing-and-heating-the-mixture-at-an-elevated-temperature, then;

forming pieces of desired shapes are formed from the mixture; and they are fried

frying the pieces by heat.

2. (currently amended) [[A]] The process according to claim 1, characterized in that wherein,

the liquid is water,

the optional ingredients comprise flour and non-animal broth concentrate, and

textured soy protein, preferably concentrate flakes,

optional non-animal broth concentrate and other optional

ingredient/s ingredient(s) are mixed with the water and the

mixture is heated at a temperature of 70-100°C, then the optional flour and the psyllium husk powder [[is]] may be added to the mixture, and the pieces of desired shape are prepared from the substance and they are formed from the mixture, and the pieces are fried.

- 3. (currently amended) [[A]] The process according to claim 1, characterized in that wherein the optional ingredients are selected from the group consisting of flours, spices, herbs, non-animal broth concentrates and edible oils and fats.
- 4. (currently amended) [[A]] <u>The</u> process according to claim 1, characterized in that wherein,

the optional ingredients comprise flour and non-animal broth concentrate,

the flour is selected from the group consisting of soy flour, maize flour, corn flour, leguminous fibre powder and potato flour and preferably the flour is soy flour, the fat content of which is 10-40%, and

the non-animal broth concentrate is selected from the group consisting of vegetable, mushroom [[or]] and herb broth concentrate.

5. (currently amended) [[A]] The process according to claim 1, characterized in that wherein the mixture comprises

60-85wt% of liquid, 10-30wt% of textured soy protein, 0.5-20wt% of psyllium https://doi.org/10.5-25wt% of flour/s of psyllium https://doi.org/10.5-25wt% of non-animal broth concentrate and 0.1-5wt% of spice/s and/or herb/s are used at least one of a spice and an herb.

- 6. (currently amended) [[A]] The process according to claim 1, characterized in that wherein the mixture comprises 70-80wt% of liquid, 17-23wt% of textured soy protein, 1-5wt% of psyllium husk powder, and optionally 2-18wt% of flour/s flour(s), 1-4wt% of non-animal broth concentrate and 0.3-2wt% of spice/s and/or herb/s are used at least one of a spice and an herb.
- 7. (currently amended) [[A]] The process according to claim 1, characterized in that wherein the nutritive preparation based on vegetable matter or a vegetarian nutritive preparation is selected from the group consisting of a vegetable cutlet, a ball, a nugget, loave a loaf, and a kebab and the like.
- 8. (currently amended) A nutritive preparation based on vegetable matter or a vegetarian nutritive preparation, characterized in that it comprises comprising:

textured soy protein, preferably textured soy protein concentrate as flakes,:

psyllium, preferably psyllium husk powder, and;

liquid, preferably water; and,

optional ingredients selected from the group consisting of flours, spices, herbs, non-animal broth concentrates and edible oils and fats.

9. (currently amended) [[A]] <u>The</u> nutritive preparation based on vegetable matter or a vegetarian nutritive preparation according to claim 8, characterized in that the psyllium powder is psyllium husk powder, wherein,

the flour is selected from the group consisting of soy flour, maize flour, corn flour, leguminous fibre powder and potato flour, preferably the flour is soy flour, the fat content of which is 10-40%, and

the non-animal broth concentrate is selected from the group consisting of vegetable, mushroom [[or]] and herb broth concentrate.

10. (currently amended) [[A]] The nutritive preparation based on vegetable matter or a vegetarian nutritive preparation according to claim 8, characterized in that wherein the vegetarian nutritive preparation is selected from the group consisting of a vegetable cutlet, a ball, a nugget, loave a loaf, and a kebab and the like.

- 11. (currently amended) [[A]] The process according to claim 2, characterized in that wherein the optional ingredients are selected from the group consisting of flours, spices, herbs, non-animal broth concentrates and edible oils and fats.
- 12. (currently amended) [[A]] The process according to claim 2, characterized in that wherein,

the flour is selected from the group consisting of soy flour, maize flour, corn flour, leguminous fibre powder and potato flour and preferably the flour is soy flour, the fat content of which is 10-40%, and

the non-animal broth concentrate is selected from the group consisting of vegetable, mushroom [[or]] and herb broth concentrate.

13. (currently amended) [[A]] The process according to claim 3, characterized in that wherein,

the flour is selected from the group consisting of soy flour, maize flour, corn flour, leguminous fibre powder and potato flour and preferably the flour is soy flour, the fat content of which is 10-40%, and

the non-animal broth concentrate is selected from the group consisting of vegetable, mushroom [[or]] and herb broth concentrate.

- 14. (currently amended) [[A]] The process according to claim 2, characterized in that wherein the mixture comprises 60-85wt% of liquid, 10-30wt% of textured soy protein, 0.5-20wt% of psyllium husk powder, and optionally 0.5-25wt% of flour/s flour(s), 0.5-25wt% of non-animal broth concentrate and 0.1-5wt% of spice/s and/or herb/s are used at least one of a spice and an herb.
- 15. (currently amended) [[A]] The process according to claim 3, characterized in that wherein the mixture comprises 60-85wt% of liquid, 10-30wt% of textured soy protein, 0.5-20wt% of psyllium husk powder, and optionally 0.5-25wt% of flour/s flour(s), 0.5-25wt% of non-animal broth concentrate and 0.1-5wt% of spice/s and/or herb/s are used at least one of a spice and an herb.
- 16. (currently amended) [[A]] The process according to claim 4, characterized in that wherein the mixture comprises 60-85wt% of liquid, 10-30wt% of textured soy protein, 0.5-20wt% of psyllium husk powder, and optionally 0.5-25wt% of flour/s flour(s), 0.5-25wt% of non-animal broth concentrate and 0.1-5wt% of spice/s and/or herb/s are used at least one of a spice and an herb.

- 17. (currently amended) [[A]] The process according to claim 2, characterized in that wherein the mixture comprises 70-80wt% of liquid, 17-23wt% of textured soy protein, 1-5wt% of psyllium husk powder, and optionally 2-18wt% of flour/s flour(s), 1-4wt% of non-animal broth concentrate and 0.3-2wt% of spice/s and/or herb/s are used at least one of a spice and an herb.
- 18. (currently amended) [[A]] The process according to claim 3, characterized in that wherein the mixture comprises 70-80wt% of liquid, 17-23wt% of textured soy protein, 1-5wt% of psyllium husk powder, and optionally 2-18wt% of flour/s flour(s), 1-4wt% of non-animal broth concentrate and 0.3-2wt% of spice/s and/or herb/s are used at least one of a spice and an herb.
- 19. (currently amended) [[A]] The process according to claim 4, characterized in that wherein the mixture comprises 70-80wt% of liquid, 17-23wt% of textured soy protein, 1-5wt% of psyllium husk powder, and optionally 2-18wt% of flour/s flour(s), 1-4wt% of non-animal broth concentrate and 0.3-2wt% of spice/s and/or herb/s are used at least one of a spice and an herb.
- 20. (currently amended) [[A]] The process according to claim 5, characterized in that wherein the mixture comprises 70-80wt% of liquid, 17-23wt% of textured soy protein, 1-5wt% of